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THE GENESEE FARMER.

SATURDAY, AUGUST 27, 1836.

Brief Hints for Autumn Work.

Select seed wheat from that which grew in the most productice parts of the field—endeavor to obtain the largest seed, and sow none other—this, if practiced in yearly succession, will greatly improve the variety.

Sow none but clean seed—for farmers may as well raise wheat as to raise weeds.

Chess may be separated from seed wheat by a good fanning mill. It may also by using brine—if the brine is too strong, so that good plump wheat will not sink in it, dilute it with water until it will; and the chess and light imperfect grains will float, and may be skimmed off. Then empty the wheat into a basket set on a tub or barrel, and the brine will run through into it for further use. Both these methods of cleaning wheat may be combined to advantage.

Picking the largest heads by hand is a slow but very thorough way, and more particularly beneficial where crops are sown expressly for seed.

Smut in wheat crops is perpetuated by the dust of the smut adhering to the seed. It may be prevented by steeping the seed twenty-four hours in ley, or a mixture of fresh lime and water made of half a pound of the former to one gallon of the latter. This is certain prevention. Care should be taken that seed is not rendered foul by putting it in smutty bags, or those where smutty wheat has been kept.

The quantity of wheat sowed to the acre should be from five pecks to two bushels, varying with the time of sowing, and with the size of the grains of seed. Early sown wheat should be in less quantity than late; and wheat with small grains should be in less quantity than large, because there are more of them to a bushel.

Wheat sown about the time or after the first frost will escape in a great measure the Hessian fly. Where the fly is not destructive it should be sown early.

Furrow drains should be cut by passing the plough three or four times through the same furrow, and they should be made through all low parts of the field. They should be well cleared of loose earth by means of a shovel or hoe, so as to admit the surface water in wet seasons to pass freely off.

Corn, should always be *cut up*, that is, cut off near the surface of the ground, and not *topped*, or cut off above the ears. The former is more expeditious, it saves twice as much fodder, and is attended with a better crop of corn, as it is always diminished considerably by topping. This has been proved by repeated experiments, where the crop was *measured*.

Seed corn should be always selected in autumn—take such for this purpose as have the greatest number of ears to a stalk.

Hogs to be fattened may be turned into apple orchards to pick up falling apples. They will fatten on them as well as on corn, if they have a plenty of them.

Grain fed to hogs should always, if possible, be first ground to meal.

Considerable advantage is derived from feeding *cooked* food (steamed or boiled) to hogs, and it should always be practiced when the number is sufficient to warrant the erection of proper apparatus for it.

Cooked food for fattening cattle is of little advantage, and commonly not worth the trouble.

Advantage is generally derived from using *mixed* food for domestic animals.

Straw may always be of great use to the farmer in many ways, and is well worth preserving. The following method of securing it is given by a correspondent of the Genesee Farmer in a former volume. "Previous to thrashing I go to a hay stack, and twist a quantity of bands, from 6 to 10 feet long, which are placed at the barn door, and when the straw is raked to the door, two men take a band and stretch it over the bundle of straw, then run each a hand under it, and turn it over endwise, when one of them fastens the band, and the other prepares another band. In that manner two men will bind as fast as the swiftest machine will thrash, and the straw is stacked as securely as wheat, and in one fourth of the time required when not bound." When wanted it may be afterwards removed with far less labor than when stacked without binding.

Strawberries may be transplanted with advantage, in the early part of autumn.

Fruit trees may be removed and transplanted after the first of October. Most farmers who transplant fruit trees, suffer a great loss by not doing the work *well*. The principal care needed is, *first*, to dig the holes large, say six feet across, and fifteen or eighteen inches deep; *secondly*, to preserve, carefully, the roots as entire and uninjured as possible, and not to suffer them to become dry out of the ground; and *thirdly*, to fill the hole with finely pulverized, rich earth, (not manure,) shaking it in, in small quantities, and packing it closely but gently about the roots, so as to leave them in their natural position in the soil. The whole expense of this, would not be more than half the price of the tree, and in five years it would be three times the size which it would be if transplanted by the common way of digging small holes and doing the work hastily and imperfectly.

Selection and Change of Seed.

It is an opinion held by many, that in cultivating farm crops, every thing depends on a change of seed; and that seed continually raised on the same farm or in the same region of country, will constantly deteriorate, and that it is this which renders a change necessary. Others, on the contrary, consider a change as of no advantage whatever, and maintain that by always selecting the best seeds from among the best crops, the seed, instead of deteriorating, will actually become improved in quality, even though these crops be always raised on the same farm. Both of these opinions, without qualifications, are erroneous; but under proper limitations, they are both to a certain degree strictly correct.

A change of seed, however, as it is most commonly practiced, is of little advantage, and frequently of none whatever. When the place from which the seed is procured, resembles very nearly in soil and climate that where it is sown, little benefit is derived from the change. Hence changes of short distances are unimportant. They should therefore on the contrary be made from different countries, or from places so remote that the difference in climate and season is considerable.

But, a change merely, even from different countries, is as likely to prove prejudicial as otherwise, unless it is performed with judgment and discretion. Hence, in obtaining seed from other places, the farmer should understand the *rationale* of the effect produced by such a change, in order that he may be able to judge whether he is likely to gain or lose by it. This we shall endeavor to explain.

As a general rule, when plants are removed from one climate to another, they naturally tend to adapt themselves to the climate to which they are removed. Thus when plants are removed from a cool climate to a warm one, they become larger and more luxuriant in growth; they do not so quickly advance to maturity, but continue growing longer through the season, as the seasons there are longer; they produce a greater amount of leaves and stalks and less of seed. On the other hand, when plants are removed from a warm climate to a cool one, the reverse takes place; they diminish in luxuriance of growth, their season of growing becomes shorter, and they produce a greater amount of seed. Hence, generally, when *seed* is the principal object of a crop, it is more advantageous to obtain the variety from a cooler climate. Indian corn, although supposed to be a tropical plant, produces the heaviest crops in the northern states. Farmers, therefore, in the middle and southern states, would probably find a great advantage in procuring occasionally their seed corn from the north. There must however be a limit to this, as varieties from cold countries may be so diminished in the growth of stalk, as not to produce even so great a quantity of seed as might result from the cultivation of larger plants.

But when the growth of *leaves* and *stalks* is the principal object, as in fodder, it will often be of use to procure the seed from warmer climates, provided the plants are sufficiently hardy, and advance to proper maturity before the season is over.

The effect of climate is strikingly exemplified in the case of Indian corn. In the West In-

dies the stalk sometimes rises to the height of *thirty feet*, but it produces only a few grains at the bottom of a spongy cob, and is considered as rough provender. In the southern parts of the United States, it rises *fifteen feet* high, and produces about *thirty bushels* to the acre. In the rich lands of Kentucky and the middle states, it produces *fifty* or *sixty bushels* to the acre. But it is only in New York and New England, where the stalks are but *seven feet* high, that *one hundred and fifty bushels* to the acre have been obtained.

Wheat does better in the northern and middle states, and in the Baltic regions of Europe, than in either the southern parts of Europe or of America.

Where crops will not deteriorate in desirable qualities by becoming adapted to the climate where they are growing, a continued selection of the best seed will always produce certain improvement. Even this deterioration may be frequently prevented by judicious selection. Thus, if we wish to preserve the quality of *early maturity*, in corn, the seed of which has been obtained from the north, we should always select for seed those ears which ripen first; or if we would preserve the *productiveness* of the variety, we should select from those stalks which bear the greatest number of ears.

A want of selection of seed, has often led to the supposition that changes of seed from short distances, even in the same neighborhood, are of great use. Thus, a farmer who never takes any pains to get his seed wheat from the best part of his field, and who never frees it from chess and cockle, finds a great advantage in obtaining fresh seed every year from a farmer five miles distant, who always keeps good and clean seed. He ascribes the advantage to *change*; while in reality it is only to be attributed to *selection*. Many farmers always sell their best potatoes and plant the worst, and from this practice has arisen the opinion that the varieties degenerate and *run out*. An opposite course would lead to a different conclusion.

Ashes as Manure for Grass Lands.

There is scarcely any part of the country, where leached ashes cannot be obtained in greater or less quantity; and in the vicinity of asheries, abundance may generally be had with no other expense than drawing. If the following remarks by Count Chaptal are applicable to soils of whatever materials they may be composed, a knowledge of this property of leached ashes, would in many instances be of very great value. At all events, the experiment is easily performed on a moderate scale.

"The ashes, produced by the combustion of wood in our common domestic fires, give rise to some very remarkable results. Without being leached, these ashes are much too active; but after having been deprived, by the action of water, of nearly all their salts, and employed in this state, under the name of *buck-ashes*, they still produce great effect.

"The action of the buck-ashes is *most powerful upon moist lands and meadows*, in which they not only facilitate the growth of useful plants, but if employed constantly for several years, *they will free the soil from weeds*. By the use of them, land constantly drenched with water may be freed from rushes, and prepared for yielding clover and other plants of good kinds."

It has been frequently supposed that ashes applied to wet heavy soils is injurious. This is probably owing to the application being too uneven, and in too large quantities, and to the want of mixing them intimately with the soil. Chaptal says, "Wood ashes possess the double property of amending a wet and clayey soil by dividing and drying it, and of promoting vegetation by the salts they contain."

It is well known, that the evenly spread and intimately intermixed layer of ashes which soils receive by burning the turf, produces extraordinary effects upon grass lands.

The Season.

(*In a letter from Cayuga county of the 17th inst.*)

The early part of summer was very wet, and unfavorable to agricultural operations; but the quantity of rain has gradually decreased, each spell of cloudy weather shedding less and less, and now we are suffering from drouth. So far our hay and grain have been got in generally in excellent condition. To make hay at this season, and in such weather, is a light job: it may be mowed in the morning and stacked in the afternoon; and though some farmers appear not to know it, it is far more valuable, if composed of timothy and red-top, than such hay made six weeks ago.

Our fruit is much later in repening than in ordinary seasons, though perhaps not later than it was last year. The White Nutmeg Peach has been yielding its delicacies for two or three weeks past, but the Early Ann has scarcely changed its color, and may be considered a full fortnight later than the average time. Is there no *intermediate* variety between these two kinds?

The White Primordian Plum ripened some weeks ago, and none are left. I have two sorts of plums under the name of Orleans which differ both in regard to the fruit and to the shape of the trees. One kind is very erect, with roundish fruit a little flattened on the ends. It is an excellent plum, and would be more so, were it more tenacious of its hold on the stem; but it is often loosened by the wind before it is fully ripe. Stone fruit should remain on the tree till it is fully matured: to hang there a few days after it has become *eatable*, adds much to its flavor.

The Primitive Pear will do to eat in the absence of better kinds, but it is too insipid to be a favorite. As a *sweet-meat* however, it is excellent,—much superior to the Siberian Crab. The Harvest Pear, or Madeleine, which immediately follows it, is finely flavored; and it has but few superiors. The flavor of pears, is sometimes subject to great changes. The Jargonelle is almost too sour to be eaten, this season. Possibly some pomological philosopher will be ready to ascribe it to their standing on a bad stock. It is the same stock however, on which the grafts stood when they bore excellent pears in years past; and not believing in the notion that the stock affects grafted fruit, I shall hope for a better result another year.

I am disposed to think that the Fire-blight in Pear trees, proceeds from two different causes: viz. from insects, and also from some local disease in the branches. I have examined limbs that have died with this malady, thoroughly I believe with the knife and microscope, extending the dissection entirely throughout the diseased part, and not a trace of any insect has been discovered. The leaves evidently dried in consequence of strangulation, brought about in the following manner: The *sap* rose freely through the alburnum although it was encased in dead bark, while the elaborated *juices* were prevented from descending. Yet even in this condition the growth of these branches had been vigorous, and apparently so, till the leaves began to blacken. Insects, if not too numerous, may be destroyed; but for this malady, I have no remedy. However, I think it will not become formidable.

I have observed no trace of mildew on my exotic grapes, though many of the vines are eight or ten years old. This exemption occurs in dry seasons; and on the contrary, long continued rains almost invariably induce that excrescence. Yet even in unfavorable seasons, those *near the ground* are fair; and it is said that all above a certain zone of some ten or fifteen feet in height, are also exempt from mildew. The experiment of elevating the vine, I have not tried; but I am disposed to believe it is worth a trial. The cause of mildew, however, notwithstanding our knowledge of a few facts, is a dark subject; and we want more observers who are willing to communicate their discoveries to the public.

Summer Flowers.

(*In a letter of the 16th instant.*)

In several instances *Œnothera taraxicifolia* has sent us stems, though when it first comes into flower, the peduncle rises from the root.

Sanvitalia procumbens, in its aspect, resembles a *Rudbeckia*. It is an annual with slender stems, more inclining to *lean down* than to trail, and bears pretty yellow flowers which are terminal. It is a native of Mexico.

Eutoca multiflora, as its specific name indicates, produces a multitude of flowers. These are pale purple on a very branching stem one foot high. It is pretty but not splendid. An annual.

Zinnia elegans with scarlet flowers, is the finest variety of this species that I have seen. The scarlet though not glittering, contrasts finely with the yellow florets which decorate the disk, and which rise successively in curved lines round it, as it becomes elongated. These are very curious, and remind us of the still more complicated curves of *Rudbeckia purpurea*.

The Globe Amaranth (*Gomphrena globosa*) displays its heads of the finest purple, dotted with white florets. This plant is a native of India, and has been cultivated in England more than 120 years; yet among the wide range of newcomers, there are very few that equal its beauty. The flowers, if gathered at the right season, will preserve their brightness for years.

Gypsophila elegans has a weak stalk 8 or 10 inches high, and in its aspect much resembles a *Silene*. The flower is small, but each petal is red in the central part and surrounded with a white border. It is pretty, but hardly deserving of its specific name. It is an annual, and

was introduced into England from the *Crimea* about twelve years ago.

Cladanthus arabicus is a name not to be found in any book in my possession; and it may be either a newly introduced plant, or only a new name for an old inhabitant of the gardens. With me however, it is a novelty. The stalk is more than a foot high, with many branches or *twigs*, each terminated by a *flower*, and hence probably, the generic name. The blossom is syngenesian, an inch in diameter and yellow, with many rays set in the circumference. The leaves are finely divided like those of *Gilia*, and have a peculiar odor.

Loasa acanthifolia is guarded with fine hairs which sting like nettles. It is not included among the *four* species described in Loudon's Encyclopædia of Plants, all of which are from South America, and all with yellow flowers like our plant. The petals are in the form of a hood, revolute, and stand round a reddish circle which encloses the stamens. Botanically, it is a curiosity, but will hardly become a favorite with the florist.

Improvement.

Farmers should aim at constantly improving the soil of their farms—they should study the existing defects, and endeavor, as fast as circumstances will permit, to remedy them;—if their land is too wet, they should drain it,—if too stiff and clayey, they should apply loosening manures,—if light and sterile, they should make use of green crops of clover as manure, with plaster, and lime,—if sour, (generally indicated by the growth of sorrel, broom grass, or scrub pines,) they should apply lime or marl;—and in all cases they should apply all the enriching manure they can possibly obtain, for good farming, and the application of manure, are inseparable. They will thus not only increase their capital by the increased products of their farms every year, but they will do it by the constantly augmenting value of their land; their profits will be two-fold, and in their increase mutually accelerate each other.

Inoculation.

The time for commencing this easy method of multiplying fine kinds of fruits, and introducing new and desirable varieties on our farms has arrived, and it is to be hoped that no one who wishes to improve his fruit orchard, or commence a new one, will allow it to pass without making an effort to add something to his comfort in the way of bettering his fruit. Apricots, cherries and peaches, can be cultivated in no way so well as by inoculation. If raised from the stones, there is little probability that the young trees will at all resemble the parent; as it is known that the tree thus grown does not follow the parent stock in the quality of its fruit, but that of the tree which furnishes the pollen for impregnating the flowers. Grafting on these kinds of fruit does not succeed well; but inoculation seems perfectly adapted to them, and, as in grafting, renders us certain of the kind of fruit our trees will produce. There is much miserable fruit in most of our orchards and fruit gardens that might easily be changed for better, and the longer the change is delayed, the greater the subtraction from our pleasure and profit.

Where young nurseries have been raised from the seed, of any kind of fruits, apples, pears, or stone fruits, no time should be lost in grafting or inoculating to the desired extent; and the trees so inoculated should be so divided into sections, and numbered, or otherwise marked, that no mistakes hereafter respecting the varieties of fruit can occur; especially should this be the case in public nurseries, or where fruit trees are raised for sale. Owing to a neglect of this precaution the grossest mistakes occur in the delivery of trees from nurseries, to the great disappointment and loss of the purchaser.

The mode of inoculating has been so fully described in former numbers of the Farmer, (see pages 236 and 269 vol. 5,) that it is unnecessary to describe in this place the process in detail; besides, there are few neighborhoods in which one or more persons cannot be found acquainted with the business, whose services may be obtained at a reasonable rate, or who would not willingly illustrate by example the little art or pains necessary to succeed in setting the buds. Grafting or inoculation, no farmer, or one who intends to be a farmer, should be ignorant of, for there is scare a year in which some desirable fruit, either foreign or domestic, is not brought before the community, and of which every one who is a lover of good fruit should be prepared to avail himself, without waiting the tedious process of growing the trees. G.

Transplanting.

In the culture of many crops, and the raising of garden vegetables, it not unfrequently is necessary to supply the place of missing or destroyed plants by transplanting; and in the cultivation of the ruta baga, some have recommended that it should always be done by sowing the seeds in beds, and at the proper time removing the plants to the places they were to occupy in the field. This we have never done, since the plant has been cultivated to any extent, as it adds to the labor of raising a crop without any corresponding advantage; yet we always find an account in having a bed of them sown early, that vacant places may be filled; and as plants are retarded in their growth by removal, unless those transplanted are of a larger growth than those sown in the field, it renders *them* later than the others, besides giving an unequal appearance to the crop. In transplanting the turnep, cabbage, and similar plants, we formerly were very particular in doing it in a rainy time, as otherwise it was thought the plants would not live, and then repeated watering followed to keep the plants alive. Rain is not now considered by any means as indispensable, and the operation is at all times performed when most necessary or convenient. Plants we never water, as we think it consolidates the earth too much around the roots, especially in soils inclining to clay, and a plant put out properly is now rarely lost. Let there be as much earth allowed to adhere to the roots as can be done—a hole made to a proper depth to receive the plants—the earth pressed closely around the roots instead of the stem, or at the surface, as is most commonly practiced, and there will be little danger of failure. If the plant is removed towards the evening we have thought the chance of success somewhat increased, since it receives the benefit of the dews after transplanting, and the roots in a partial degree regain their power of absorbing moisture and nutriment from the earth. For a few days, if the sun is warm, they will most probably wilt during the middle of the day, but this is of little consequence, no permanent injury being occasioned by it. G.

Drying Fruit.

As present appearances indicate a plentiful supply of the kinds of fruit most commonly prepared for future use by drying, we copy from an Ohio paper the following description of a cupboard, as it may be called, which will materially aid the operation. "Take two boards 18 or 20 inches wide, and four feet long; on the top nail a cover, extending a little over the front; then make ten or twelve drawers, of the width of the inside of the frame, say 3 feet, and 2 or 3 inches deep, the frame of the drawers to be made of common stuff, and the bottoms of narrow pieces of thin stuff, fastened five-eighths of an inch from each other. Nail pieces on the inside of the board frame for the drawers to slide on, and the machine is done." Place the fruit to be dried on the slits of the drawers, and the air will circulate freely through the whole; it can be placed out doors, or in the house, as occasion may require, or the drawers may be taken out for the action of the sun upon the fruit. The whole is cheap, easily made, and very convenient. G.

The Least of the Bugs.

For several days past, (July 31,) we have observed towards evening, especially when the weather was fine, and the air still, that the atmosphere was filled with a species of fly, or bug, of the most minute kind, and in great numbers. When passing through the air, it resembles a floating atom in the sunbeams, but when seen on a sheet of paper, it is found to be a perfect insect, in size an almost imperceptible point, yet lively and active, and apparently in the possession of every attribute of insect existence. When on the wing it resembles a fly, but when at rest a glass shows it to be a bug, the transparent wings folding under the black wing cases, and it then runs rapidly over a smooth surface, from which however it takes flight with great ease. That it is a perfect insect that has passed the preparatory stages of existence, can scarcely be doubted, though where an insect so nearly bordering on the animalculæ can undergo its changes in safety, is not at first so readily discovered. Through a glass it sometimes resembles the pea bug, size excepted, and we have some reasons for believing that this little bug is the one which deposits its egg in a clover seed, where the larvæ or grub finds at once a sufficient supply of food, and an ample mansion. Its appearance too at the very time when the clover is in a suitable stage for its operations would favor such an idea, and their great numbers would indicate that the accommodations provided by nature for the reception of their young, and the consequent continuation of their species, cannot have been formed on a limited scale. If any of the entomological readers of the Farmer have noticed this bug, or are already acquainted with it, and will give its name, character, and habits, they will at least oblige one reader. G.

COMMUNICATIONS.

A Farmer's Logic.

BY AN ONONDAGA FARMER.

Sugar it is well known is one of the most nutritious substances in the world, and contains in the same bulk more nutritive matter. This is well understood and acted upon by the French, who consume more sugar, and use it more constantly as an article of prime necessity, than any other people. Plants are nutritious in proportion as they contain sugar as its constituent principles; and that the saccharine property should be fully developed, it is necessary that the plant should have arrived at maturity. Every farmer who has been an early settler in a new country, and has browsed his cattle for one or two winters, knows with what avidity they would cluster around the top of the new fallen sugar maple, while nothing but extreme hunger could induce them to feed on some other kinds of trees felled for their use. The beet cultivated for sugar must be mature before using, as it then produces the greatest quantity; though if allowed to stand longer after that period in the ground, its value for sugar is rapidly lost. The stalk of the common maize, or Indian corn, contains large quantities of sugar, as those who remember its use for the manufacture of molasses during the revolutionary war can well testify; and properly prepared by cutting, it forms one of the best kinds of fodder which our country affords; yet it is necessary it should become mature before the sugar is fully formed, or the plant attains its full value. Few kinds of food are more nutritious for man than Indian corn, and from few substances can molasses be more readily extracted. The sugar cane is another example of the nutritive value of sugar. I think it is Edwards, in his history of the West Indies, asserts, that during the season of making sugar, though it is the period when the slaves perform the greatest amount of severe labor, the negroes invariably improve in flesh, growing fatter and stronger during the whole process, as they are constantly chewing the cane, as well as making a liberal use of the sugar. But the cane is only valuable as it is matured, the estimate of the product before manufacture being formed from the average number of joints ripened on each stalk, that part which remains green being considered as valueless for sugar. Such at least is the opinion in Louisiana and the Floridas, where its effects on the improvement of the appearance of the negroes as stated above is acknowledged.

The inference to be drawn from the foregoing facts, I think, is, that all plants intended as food for man or beast, are valuable according to the sugar or its constituent principles they contain, and that plants must have arrived at maturity before they reach the point of greatest value as an article of food. This inference appears so reasonable, that it is strange it should ever be doubted, yet in one of the most essential modes of conducting a farm, two-thirds of our farmers go directly contrary to the above principles. Indian corn is a grass—the sugar cane is a grass—and it has been shown their value is in exact proportion to their maturity. Timothy, and herdsgras, and clover, are also grasses, yet respecting these, the doctrine that maturity is necessary to their greatest perfection is reversed, and the theory that the greener they are cut the better, is maintained by many, who consider themselves good farmers. Grasses cut when green it is admitted are more fragrant when made into hay—are more pleasant to the eye—and to the delicate taste of the herds or the flocks may be more grateful than when mature—but when the question of nutriment comes up, there it is seen in the good heart, firm flesh, and strong muscular energies of cattle or horses, fed on the latter, that the matter of real value is easily settled.

But I think I hear some of my farming friends say—"Your doctrine may possibly be correct, but give us enough of hay cut when young and tender, and well cured, and our stocks will do well enough." Perhaps they would, but the grand difficulty is found to be, to *get enough* of this green grass. To use an expression of a farming friend, "it requires an ocean of such hay to keep a stock over the winter," and after all, they are apt to lack the good condition of those fed on more substantial materials. To those who keep large numbers of cattle or sheep, and of course are obliged to make large quantities of hay, a correct decision on this point is of much importance; and I hope that where circumstances admit, it will not be lost sight of, until a correct theory and practice shall prevail.

AN ONONDAGA FARMER.

A Leaf from the Note Book of a Farmer.

NUMBER FOUR.

Some experience, and more observation, has convinced me that one of the most common errors into which farmers fall, is undertaking more work than they can perform; hence I insert the following *Mem.* Never to lay out more work than there is a reasonable probability of my finishing in good time, and in good order. Labor is capital, and time is capital, and a man should know how much of both he can bestow on any given part of his farm before he undertakes its cultivation. Serious losses result from a neglect of this rule, for there are many farms, and many operations in farming, in which a failure in time or labor is fatal to the hope of profit. There are many farms so situated that the crops will not pay the expense of cultivation, unless manure is used to a considerable extent: now if the farmer plans his business on so extensive a scale that he has no time to collect and apply this essential article, his inferior crops will prove a source of loss instead of gain. If he plants a field of corn, but has so much other work to do that he can hoe it but once, and that slightingly, when two thorough ones are required, he must not complain if his neighbor, who employs a capital of both time and labor on his corn, should gather a harvest far exceeding his own. If he allows his manure to lie in the barn yard through the summer, washing in the rains, and wasting in the sun, because he had not time to apply it to his corn or barley grounds in the spring, he may be sure that he is not in the way to get the most profit from his farm, or the most benefit from his barn-yard. The man who has no time to clean his seed wheat, because he is so driven with work, will most likely find some five or ten per cent. of his crop will be chess and cockle at harvesting. But there is no end to the inconveniences that result from attempting too much on the farm; from beginning to end it is evil; it makes the whole process of farming up-hill work; it allows not a moment for relaxation or improvement of the mind; it places the farmer and his work in wrong positions, the latter always driving the former; and he who does not correct the error in time, will find himself driven out of house and home.

Mem. Never to willingly subject myself to a charge of ignorance on any subject of permanent utility or general knowledge, not of a kind strictly technical or professional. The notion so prevalent, that the farmer, from the very nature of his avocations, must necessarily be ignorant of every thing that does not relate to his employment, should be exploded, and none are more interested in the matter than the farmer himself. It may be asserted, that few professional men, who are zealously and successfully engaged in their several pursuits, have more hours to devote to the acquisition of general knowledge of a useful kind, than the farmer. All that is wanting is the taste for knowledge—and this taste is usually an acquired one—and the means of information will follow as a matter of course. Papers, periodicals, books, all are so plentiful and so cheap, and information on most topics has been so condensed, that to plead want of means, or want of time, for the acquisition of knowledge, is sealing our condemnation with our own hand. True, a farmer must work, and work hard—to labor is his glory, and in it he finds his reward. The free laborer who tills his own farm, has a prouder patent of nobility, and can trace a longer pedigree, than any monarch-made race of peers on earth; but he must never be ashamed of his calling, or ape the follies or vices of those who ridiculously deem themselves above him.

Mem. Always to perform whatever I undertake. The celebrated John Hunter, towards the close of his life, was asked how he had been able to accomplish so much labor. He replied, "by always performing what I undertook. If an object presented itself to me as desirable to be accomplished, I first inquired whether it could be done—if it was necessary it should be done—and these two points once settled, the conclusion was I could do it as well as any one else, and by perseverance it was done." This is the true course to be pursued by the farmer. Only let him determine what is indispensable, and necessary to success in any farming operation, and he will rarely fail. The object and the means of attaining it should be distinct in the mind, and these should be unhesitatingly pursued. Perseverance has wrought wonders in the farming world, and its efficiency is not by any means lost. The most highly cultivated parts of Europe, were once considered as hopelessly barren; and our country exhibits some most honorable examples of what skill and determined industry can accomplish.

Mem. Always to pay particular attention to the garden. Some farmers, by their continued borrowing, seem to believe in the maxim, that "*good neighbors are half one's living*," but this I would have apply to my garden. If properly

selected, well manured, and carefully planted and tended, a garden plat of half an acre will half support a moderate family. The garden forms a place into which a thousand scraps of time can be profitably cast, and health and pleasure be, as they unhappily not often are, combined. Flowers may be called the poetry of the farm, and they are so closely allied, that he who loves not both of them, may be said to have but half a heart, and the woman who neglects them is—is unpardonable.

Mem. Never to suffer the season of gathering and securing seeds to pass, without laying in sufficient quantity for my own use, of the very best of all the necessary kinds that can be procured. It costs but little trouble at the time; it enables you to be certain of the kind and quality; and when the season of planting or sowing arrives, saves you an infinite deal of vexation and trouble in looking them up. The governing maxim of him who would be a thrifty farmer, so far as concerns what can profitably be raised on his own farm, must be—*Always to sell, never to buy.*

OBSERVER.

From the New England Farmer.

Topping Corn.

Notwithstanding the correct theories advanced by many, and the numerous experiments, proving conclusively that the practice of "topping Indian corn" (Maize) is injurious, yet it is believed that this practice is continued generally, although discontinued by a large portion of the best farmers in New England. The practice, if injurious, would, in a short period, cause a loss of property, in the aggregate, amounting perhaps to millions. That the corn plant should ever have been selected for mutilation, in preference to any other vegetable, seems to be an extraordinary circumstance. In the whole circle of American husbandry, there is no plant of higher utility and value, or which excites greater curiosity and admiration in respect to its beautiful appearance and organic structure. The physiological cannot explain how the grass grows, or how this plant springs from a decaying seed into being, and performs all its functions; yet science reveals to us certain facts, as well as the modes in which some of its functions are performed. We know that the Author of nature does nothing in vain, either in the animal or vegetable kingdoms; and that HE gave to this plant such peculiar constitution and anatomy, that each part or organ is absolutely necessary to bring it to maturity, or complete its perfection.

The abstraction of any part of it is, therefore, opposed to the wise provision of nature; and, for obvious reasons, checks its growth. It receives a portion of its food and nourishment from the soil, through the medium of its roots, and their sprays or minute fibers, extending several feet from the stalk or stem, which act as absorbents. But the vegetable fluid, received from the roots and propelled upwards, undergoes several chemical actions before it enters the cob, and before it is finally converted into that peculiar food which the green ear requires. Air is as essential to its growth as heat, and supplies a portion of its nourishment. Indeed, some plants derive their whole nourishment from the air. The wide corn blades, like the leaves of trees, decompose carbonic acid, retaining the carbon, and emitting the oxygen. The blades, are, therefore, in some measure, respiratory, and have some slight analogy to the lungs of animals, which retain only that part of the air called oxygen, (the vital part,) to improve the state of the blood, and give it its red color. We may, therefore, safely conclude, that the corn blade is the organ to prepare or elaborate the sap propelled into it from the stem; that from the blade it returns to the pith or pulpy substance of the stalk; that it next enters the cob, after having undergone several stages of improvement; and that before it is finally received into the kernel, it has been "refined and doubly refined," until it constitutes that rich saccharine juice, which is the nutriment of, and gives the sweet flavor to the kernel. We thus perceive the use of the blades, as well as the pith, the latter extending through the whole stalk. This vegetable fluid circulates through the whole length of the stalk as well as the blades.

Whether the sap, after it ascends from the roots into the blades in which it is elaborated, descends to the roots, according to the doctrine which some distinguished physiologists hold in respect to trees and perennial plants, we confess we have strong doubts. But that there is some sort of circulation, must be conceded. It is probable that the juice, after it ascends, may descend into certain bulbous roots as their tops dry and decay.

Although unable, by actual experiment, to confute the theory, we can conceive of no reason whatever, why the sap should descend into the roots of annual or perennial plants. "The circulation of the sap," says a learned writer, "is one of the most obscure, though important processes, in the whole vegetable economy." But the fact that it circulates, or flows, or moves through every part of the corn plant, improving its state, until the final deposit of its richest substance in the kernel, is sufficient to support our main position. If our premises are correct, the conclusion irresistibly follows, that cutting off half the stock with nearly all the blades, while the plant is green and growing, before the ear comes to maturity, must necessarily check the growth. Because a large portion of the organs, essential to its perfection, are abstracted. It is disorganized in respect to its natural functions,—one source whence it derives nourishment is cut off. The sap from the roots can no longer be elaborated by the blades, and afterwards converted into a richer and sweeter substance. The ear consequently shrinks, the kernel shrivels as it dries, and the result is, as has often been demonstrated by accurate experiments, that by means of the mutilating process, the corn turns out to be not so sweet and palatable for food, less in quantity, and less in weight, than there would have been, had nature been permitted, in her own way, to bring it to maturity. Farmers often commence topping the corn as soon as the kernel is glazed over, "begins to turn," while it is "in the milk." This is the period when the ear is in the greatest need of saccharine juice, when all the parts or organs of the living whole, through which action is evolved, and which reciprocally act and re-act, are developing their energies to produce the desired result, the maturity of the ear. And the several parts or organs of the plant are reciprocally dependent upon each other for the exercise of their respective functions.

Without the top and the farina which falls from it, the corn would never grow upon the cob. A silky thread grows out of each kernel, and at the precise time when these threads project beyond the husks, when "the corn is in the silk," the farina falls from the top onto the silk. and through the medium of these threads impregnates each kernel. A microscopic view will disclose a small aperture at the ends of the silk. In this manner, it is well known, that two fields of corn of different kinds, standing at a considerable distance from each other, will intermix when the wind conveys the farina from one field to the other.

The tops and the wide spreading blades have other uses. They serve as a covering to protect the ear and stem from too intense heat of a burning sun on the one hand, and cold winds on the other. They also derive nourishment from gentle rains and dews; and their umbrageous foliage, by being a partial obstruction to evaporation, tends to prevent the soil from parching or drying np. A medium temperature is thus, in some measure, preserved. The genial influence of the solar light upon the plants (without which they would not grow) is a fact known to all, but not of easy explanation. This covering affords also a partial protection against the early frosts, to which our northern climate is subjected. One instance of this I will mention. The last spring I planted about 4 acres of corn upon a low, argillaceous soil, *late in the season.* The piece was well manured, but no manure put in the hill. For a long time the plants appeared less promising than those of my neighbors, who put manure in the hill. But when the roots reached the under-sward, and the nutriment equally diffused, the growth of this was remarkably rapid. The plants being thick set, and of uncommon height, the tops and blades covered nearly the whole surface. The prospect appeared favorable to a yield of 75 bushels to the acre. While other farmers had topped their corn, (a practice which I have not adopted,) mine was in vigorous growth, only a small portion being out of danger from the frost. In that state, two successive frosts struck it so severely, as to kill the tops and blades. But the ears remained green, and to appearance untouched by frost, and the husks did not adhere to the ear as they do when severely frost-bitten. My opinion is, that the *frost* did no greater injury than the *knife* would have done, had the piece been topped at the time; and also that had I topped it previous to the frost, the effects of the frost would have rendered it valueless, except for fodder.

Some farmers top their corn in order to force it to ripen earlier. They remove the covering to let the rays of the sun have greater effect upon the ears. And some believe, that by this process they can turn the whole current of the juice into the ear. In respect to the last point, our preceding remarks afford a sufficient answer. Experimental knowledge will convince any one, that the corn will ripen earlier in nature's way, than by adopting the mutilating process. The truth is, that we may safely follow nature, but to change her course, and improve her laws, is beyond the power and capacity of man. The great Author of nature created every plant in the vegetable kingdom, *perfect in its own kind.* It is, therefore, the height of arrogance and folly to atttempt to improve upon what is already perfect. While by the mutilating process we increase the quantity of solar light shed upon the ear, we at the same time diminish the quantity of heat, the latter being perhaps more necessary to the plant's growth than mere light. In autumn, at the usual time of topping corn, more light falls upon an isolated tree in the open field, than upon any one tree in a thick grove or forest. Yet it is true, that the latter tree has more heat than the former. So in a compact, well shaded corn-field, the heat is retained, if not generated, more than it would be by cutting away the umbrageous foliage to let in solar light, thus exposing the denuded stalk to the full force of the cold scorching winds of that season. In the spring season, when the plants are small and tender, there is an abundance of light, but such is the low temperature, and their exposure to the winds, that as a natural consequence they often appear feeble and sickly, and slowly increase in size.

We know of no tree or other plant, whose condition would be improved by cutting off its top, or main branches. Should a tree be entirely stripped of its foliage in mid-summer, it would surely decay and probably die. If it bore fruit not fully ripe, the fruit would shrink, and never become palatable. Should the main branches be cut off, its growth would be so stinted, that it would not recover until after several years, if at all. In transplanting trees, young, or of many years' growth, modern experiments have proved, that mutilating the tops and the roots at the same time, is very destructive to the tree, because the branches through which the sap circulates are organs just as essential as the roots, to the nourishment of the tree.

Another justification assigned for the practice of topping corn, is to gain a greater supply of fodder for cattle. But the fact is that the farmer, by cutting up his corn by the roots when it has come to maturity, will have a greater quantity of fodder, than he would in the other mode, and he thereby saves much labor. It is admitted that the stalks cut green, containing more of the saccharine juice, afford sweeter fodder. But if the main

object be to raise good corn, that juice should go to nourish the ear.

We could extend our remarks, and adduce other arguments to fortify our main positon; but should you deem these cursory remarks worthy of publication, for the purpose of eliciting public inquiry, or engaging the attention of writers more competent than myself to establish the truth of the theory, and to put an end to one of the most unwise and injudicious practices ever adopted in an enlightened community, I shall not regret this humble effort to promote the agricultural interest.

WILLIAM CLAGGETT.

Portsmouth, N. H. 1836.

Beet Sugar.

Though most farmers are slow to believe they can make as much sugar, and of as good a quality, from an acre of land in New England in beet as a planter can from an acre in the West Indies in cane; yet such is the fact, as established by the most accurate experiments. In our last number we made copious extracts from the correspondence of Mr. Pedder, the agent of the Sugar Beet Society of Philadelphia, showing its practicablity in this country, and urging its introduction, as a great national object. We have since seen several specimens of sugar, manufactured by him and sent home for exhibition, which will not suffer in comparison with the best West India or New Orleans sugar in market.

From the letters of Mr. Pedder it may be inferred, that the process of extracting the sugar from the root is an expensive operation, requiring the aid of complex and costly machinery, and an investment of capital beyond the means ordinary farmers,—but such is neither the fact nor the idea he means to communicate. It is true, in the large sugar establishments in France, expensive machinery and fixtures are employed, which doubtless facilitate their operations, and yield a liberal return for the money invested in their construction; but they are not indispensable to the successful pursuit of the business, or even adapted to the circumstances and wants of a farmer who merely manufactures his own sugar. Farm establishments are already in profitable operation in France, and the Royal and Central Society of Agriculture have offered premiums for models of the most simple and cheap machinery for the use of small farmers. A silver medal has already been awarded by the committee to M. Jean Joseph Lecerf of Valenciennes, of the department of the North. This gentleman is the farmer referred to by Mr. Pedder, as "a curious man residing on one of the back streets, who had made sugar with machinery of his own invention, and almost by the labor of his own hands."

The committee, in awarding the premium to M. Lecerf, thus speaks of him and his factory:

"A farmer on a small scale, (Jean Joseph Lecerf,) of Onnaing, Arondissement of Valenciennes, department of the North, has anticipated this appeal. In the building of his farm he has established his factory, which is composed of but two departments; one of them seventeen feet square, and the other of seven feet square, (English.) His machinery for fabricating is placed in the first apartment, and consists—1st, of a rasp turned with a crank by hand—2d, of a hand press, (both of wood,)—3d, three small iron kettles, each one sufficient to contain twenty-five to thirty gallons, (English)—4th three filterers of the same capacity of the kettles.

"In the other apartment are two kettles of copper, of about the capacity of twenty gallons each, (English)—one used for evaporation, the other for crystalizing. In the same small apartment are ranged molds for the reception of sugar. The price of all these fixtures or apparatus is not above one hundred and seventy-five dollars.

"The manufacture of brown sugar at this establishment is fifty killogrammes, or one hundred and ten pounds (English) of brown sugar per day.

"M. Lecerf, who possesses only the little property where his works are located, devotes himself to it with the aid of his family alone; and far from desiring to make a mystery of his instruments and the process, he is eager to communicate them to his countrymen. The sugar which comes from this factory has been, by one of the most celebrated refiners, M. Lebaud, acknowledged to be of a perfect quality."

From the foregoing it will be seen that every farmer may, with trifling expese, furnish himself with the necessary machinery for manufacturing his own sugar. But though it may be practicable, yet, at present, it may not be desirable for every farmer to attempt it. There is some little expense attending the construction of sugar works, even on a small scale, which every farmer may not wish to incur, and there is also a great degree of skill which they may not be disposed to acquire until they have more confidence in the success and profit of a new project. The best method, therefore, to introduce this new branch of business, is for individuals or companies to erect sugar works in towns and villages, at convenient distances from each other, and purchase from the farmers their crop of beets as they are gathered in the field. Most farmers will cultivate the root if they are assured of a market, when but few will attempt it, if they are compelled to extract the sugar themselves.

A portion of most farms is adapted to the cultivation of the sugar beet, though soils of the greatest depth is more peculiarly so. Sandy soils formed by alluvions and deposits of rivers are considered the most favorable, and we know of no lands in the eastern and middle states better adapted to the culture of roots of all kinds than the alluvial meadows in the valley of the Connecticut. Many of the varieties of the beet have been cultivated in great perfection, particularly in the town of Wethersfield, where the only difficulty experienced has been their growing too large for culinary purposes.

With respect to the profit that may be made from an acre of good land devoted to the culture of the sugar beet, it may be stated without incurring the charge of exaggeration, or the hazard of contradiction, that it will not fall short of $150. But we are not disposed to let our readers rest their faith on our mere assertion; but prefer giving them the data on which our opinion is based. These we have from an intelligent and scientific gentleman, who has given the subject a thorough investigation, and who has also some practical knowledge in relation to it. He assumes as the basis of his statement the fact, that 1000 bushels can be raised on an acre, and in this he is corroborated by gentlemen who have cultivated the root. *Sixteen hundred* bushels have been raised on an acre; but it was an extraordinary crop. He next assumes that a bushel will weigh 60 lbs. and in this estimate he cannot be materially mistaken. Numerous experiments have proved that the root yields 7 per cent. of sugar, 3 per cent. of molasses, and 25 per cent. of cake. Calling the sugar worth 7 cts. a pound, the molasses 3 cts., which is considerably below the market price, and the cake as much by the pound as the beet, which is the fact, the account of the product of an acre, 60,000 lbs. will stand thus:

4200 lbs. Sugar, at 7 cts.	$294,00
1800 lbs. Molasses, at 3 cts.	54,00
15000 lbs. Cake, at 4 mills,	60,00
	$408,00
Expense of cultivating the root and extracting the sugar,	108,00
Nett profit,	$300,00

In ascertaining the nett profit in the foregoing statement, it will be seen we have deducted $108 for the expense of cultivating the root and extracting the sugar. This is a very liberal allowance, and probably something like double the amount of the actual cost. Of the expense of cultivating the root, every farmer can make accurate calculations for himself, and with regard to the cost of manufacturing the sugar, it will depend materially upon the cost of fuel consumed in the process of evaporation, and machinery and fixtures employed. In sections of the country where fuel is scarce, and consequently is high, it cannot exceed the deduction we have made, and in places where it is procured at cheap rates, it will fall much below our estimate.

We have other statements of profit, which, together with the process of manufacturing, we intend to give hereafter, and in the mean time would ask our farmers to throw away one half of the nett profit in our statement, which will bring them to our starting point, $150, and then look about and see if they can devote a portion of their land to a more profitable crop—always excepting the culture of silk.—*Silk Culturist.*

Silk.

To the Editor of the Northampton Courier:

In reference to an article in your valuable paper of August 3d, in which you inserted a statement of the culture of the profit of the Chinese Mulberry, from a small beginning, under the head of "*Who would not be a Silk Grower?*"

To prove that the writer is by no means extravagant, in his calculations, I will state the *actual experiment* I have made this season, in Manchester, Connecticut.

On the 12th of May I set out several thousands of the Morus multicaulis, of which I took for experiment 300 trees and set them out on ten rods of ground, or 1-16th of an acre. Instead of setting the trees perpendicular, they were placed horizontally in the ground, forming a continued row of trees, in the following manner:—Having ploughed a furrow five or six inches deep, I laid the roots and single stalk in the furrow, so that the end of the stalk should be covered about two or three inches deep. The rows were three feet apart. From these 300 trees and roots so planted, I now have 3700 fine tree or shoots, which on the 1st day of August would average 2½ feet in height, with large substantial roots, of the size of common goose quills.

On the 25th of June I commenced feeding 6000 worms of the six weeks kind, on the foliage of these 3700 shoots, and on the first day of August, these 6000 worms were transformed into three bushels of the finest cocoons I ever saw, (each of which bushels I presume would reel at leat 1¼ lb. of silk,) worth at least $15. By the 15th of September, from the same trees, I shall have sufficient foliage to feed 10,000 more worms, which would yield three or four bushels more. For the above 300 trees I paid 37½ cents each last spring, and estimate their product, 3700, will be worth at least 25 cents each, or $925, and the three bushels of cocoons worth $15, making..... $940 00

Deducting the cost of the 300 trees last spring,..... 112 50

Ditto labor and expense of feeding the worms and land,..... 12 00

Leving a profit on the 300 trees, for the first year, of..... $815 50

Now if this should be carried on through the second and third year, as was done in the supposed case referred to, I think the result would exceed that of the *Silk Cabinet.*

From the experience of the last and the present year, I consider that good cuttings on good land, will produce at least half a pound of foliage each.

The writer in your last has made allowance for cultivation, feeding of worms, gathering of foliage, and other items of deduction, which I do not think is necessary, and instead of the result given for the second and third year being excessive, I must say, from the experience I have had, and experiments made, the profits might have been greater than there made. I presume the object of the writer was merely to convince the public, that the culture of the mulberry and silk might be made a lucrative employment, sufficiently so to encourage the culture of silk to almost any extent.

I consider it less labor to gather five pounds of foliage from the Chinese or Morus multicaulis, than to gather one pound from the White Mulberry. I have been engaged three years in the culture of the mulberry and manufacture of silk, constantly making experiments, and I am fully

satisfied that the business may be a profitable one to be pursued in families, as well as by corporations. It is my intention to erect a large cocoonery next fall or spring, upon a new and improved plan of my own invention, about which you may know more hereafter.

At my establishment, about 100,000 trees of the Chinese or Multicaulis are under successful cultivation, and am so well satisfied with the results of experiments already made, that a similar course will be pursued next year, as the most sure method for propagating the trees, and increasing the quantity of foliage. I am daily removing the leaves and topping the sprouts, to check the growth of the tree and hasten the product of wood. Some of the sprouts have been cropped of their leaves three or four times without any injury, and every succeeding crop of leaves is improved; although the size may be less, the number and weight have been increased.

From my own experience I am fully convinced, with Mr. Whitmarsh and Dr. Stebbins, of Northampton, that the Chinese Mulberry ought to be headed down every year, in order to multiply the tree and foliage, and that in this way the tree may be preserved during the winter, *slightly* covering the stumps in the field, and the tops to be used as cuttings the next year. In a large field, the stumps may have a light furrow turned over them with a horse plough. The roots left in the ground will be considered as permanent roots. Although it may be necessary or prudent, for the plants from *seeds*, *cuttings*, or *layer trees*, formed by bending down the side branches, to be removed to the cellar during winter, yet I do not consider that trees cultivated by burying the root and stalk early in the spring will need removal, on account of the early formation of roots, and presume they will make good standards.

WARD CHENEY.

Manchester, Ct., August 8, 1836.

Domestic Economy.

An easy and wholesome method to make preserves and jelleys without using brass or tin or any other poisonous utensil.

Currents, strawberries, blackberries, raspberries, cranberries or damsons, may be preserved in the same way.

To make the Jelley.—Take a peck of currants on the stems or strings, wash them thoroughly and let them set in a large wooden bowl or tray to drain, next day put them on common dinner plates and set them in the oven as soon as the flour bread is taken out,—in an hour or two they will be scalded through, take them out and separate the juice from the skins and seeds by straining through a clean coarse cloth, then return the juice into the plates and set them immediately into the oven to dry away,—have as many plates as the oven will hold, for the smaller the quantity of juice on a plate the sooner it will be thick enough to add the sugar,—let the juice dry away till it is about as thick as molasses, which perhaps will not be till the oven is cold—when the juice is sufficiently thick, pour it into a large pitcher and add as many pounds of sugar as you had pounds of current juice before it was dried away,—then set the pitcher into an iron dinner pot, with water enough to reach half way up the pitcher—cover the pitcher with a saucer, and the pot with the pot lid or cover—put it over the fire and let it boil till the jelly is thoroughly scalded,—it must be taken off the fire two or three times and stirred with a large silver spoon or clean wooden stick,—when thoroughly scalded, take it off, and when it is cold, cover it close and keep it in a cool dry place.

To prepare Preserves.—Wash the fruit and let it drain dry. Then set it on plates in a pretty warm oven, (after the flour bread is drawn it will be about the right heat,) let it set about an hour or two, so as to be scalded through, take it out and pour off the juice and return the juice to the oven to dry away,—when it is thick as molasses add it to the fruit from which it was taken, and put in a stone or earthern preserving pot,—add as many pounds of sugar as you had of fruit before it was put into the oven, then place the pot in a kettle of water, cover the pot with a plate, and set the water a boiling—after they are well scalded, take them off and set them in a cool dry place. They may be made with molasses instead of sugar, only the molasses must first be boiled till it is as thick as it can be, or as you would boil it for candy.

Strawberries make one of the most wholesome preserves, almost equal to the Guaver, and by this method of preserving are entirely safe from the deleterious effects of poisonous metals as brass and tin kettles.—*Yankee Farmer.*

Don't eat those Green Apples.

At this season of the year children are exceedingly apt to fill their stomachs with green food, especially apples, and as a consequence bring on severe bowel complaints. This may be one of the causes or reasons why complaints of this nature are more prevalent during this season of the year than any other. Parents should be careful to guard against it and prevent as much as possible any indiscretion on the part of their children, or people under their charge, in this respect. We have no objection to ripe fruit of any kind, if used with moderation, indeed it is often very pleasant and salutary to invalids, but care should be taken that it be perfectly ripe, and not half grown, green and indigestible.—*Maine Far.*

BUSHES.—This is the right time of the year for destroying the bushes which are apt to overrun pastures, &c. Wet weather is best for this purpose, because the sap vessels will continue open longer, and the sap discharged, the root weakens the plants, and eventually the power of reproduction is annihilated. Bushes which grow in clusters, such as alders and some other sorts, may be pulled up by oxen, and this is an effectual way of subduing them. A writer in the N. E. Farmer, vol. 1, p. 306, asserts in substance that bushes in pasture are best destroyed by sowing plaster of paris at the rate of about one bushel to the acre on land overrun with them. It appears that the plaster gives such growth to clover and other grasses, that the growth of the bushes is checked, and they are eventually stifled and exterminated.—*N. E. Farmer.*

Green's Patent Straw Cutter.

A new Invention, on a new Principle.

THE subscribers having obtained the exclusive right of making and vending the above machine for a large district of country, take the liberty of informing the public, that they have associated themselves under the firm of JAMES D. SHULER & Co. and have erected in the village of Lockport, Niagara Co. an extensive machine-shop, for the construction of this useful and deservedly popular machine, where it may be had at any time, warranted of good materials and construction, and so confident are they that it will suit purchasers that if they are not satisfied on trial, they may return the machine and the money will be refunded. As this machine when examined will recommend itself, the ordinary course of presenting certificates (although hundreds might be obtained) will not be resorted to, yet the subscribers conceive it their duty to give the public the following description and notice taken of it by public constituted societies. Price at shop $30. All expenses of transportation, &c. additional.

J. S. SHULER.
J. D. SHULER.

Extract from the Report of the Committee of the Brighton (Mass.) Fair, on Experiments, Discoveries an Inventions.

The Committee on Experiments, Discoveries and Inventions, respectfully report: That in the exhibition of Machines and Implements immediately useful to the farmer, there were several which deserve the patronage of the society, among which are the Straw Cutting Machine, invented by Benj. Greene and introduced to use in this state by J. R. Newall. In this Machine, the cutting is performed by a number of knife edges, which are fixed upon a cylinder.—These are, in rotation, brought in contact with a leaden cylinder, which acts as a block upon which the straw is cut. As the straw is drawn in between the cutting edges and the leaden cylinder, no separate feeding rollers are required. The machine is compact in its form and operates with great rapidity, by the application of a small force. The committee were led by the very strong evidence in its favor, from persons who had used it for many months, to award to its introducer the premium of $10.

WM. PRESCOTT,
DANIEL TREADWELL,
RICHARD SULLIVAN, } *Committee.*

Brighton, Oct. 14. 1835.

From the Cultivator.

GREEN'S STRAW CUTTER.—This is the most simple and efficient machine of the kind that has yet been offered to the public. It is made very strong, and not liable to become injured, nor to get out of order. The apparatus consists principally of two cylinders; the upper one is of iron, having the requisite number of knives set in groves. All that is necessary in operating is to put in the straw, and turn the crank. After the straw is once cut, it can be put in again, and cut with increased rapidity the second time.—More than double the quantity can be cut in the same space of time by this than by any other machine used in this section of the country.

I set a man at the crank, and with the hay close to the machine commenced feeding. With my utmost exertion I could not keep it regularly supplied. In five minutes, we cut *eleven bushels*, heaping measure, of hay. Had it been fed according to its power of execution, one fourth more would have been cut.—Had I used straw instead of hay the quantity cut in the above time, would have been as great, as it is more easy to supply the machine without interruption. It cuts corn stalks with rapidity, particularly small ones. The box is made large, and by putting in a good deal of hay at once, or by having it close to the machine, one person can feed it and turn the crank at the same time.

Extract from the report of the Committee of the Albany Fair on Farm Impliments, &c.

"GREEN'S STRAW CUTTER, presented by C. N. Bennett, was the only implement of the kind exhibited. It is a hand crank power. It is 5 feet long by 2 1-2 feet wide. It has 12 knives, 8 inches, on a 4 inch cylinder, and works upon a cylinder or roller of lead—will deliver two bushels of cut hay per minute—feeds itself and may be managed by a stout boy. Price, highly finished, $30. The committee do not hesitate to reccommend this as the most complete and perfect implement of the kind which has come under their notice. They have awarded to Mr. Green, a beautiful cake basket valued at $15, for the invention of his valuable machine.

J. BUEL, *Chairman.*

REYNOLS & BATEHAM, at the Rochester Seed-store are appointed agents for the sale of the above machines where a constant supply will be kept on hand.

Rochester, July 24th 1836.

2000 Saxony Sheep for Sale.

THE subscriber will offer for sale, on Thursday the 15th September next, the flock of Saxony Sheep belonging to the estate of the late Robert S. Rose, Esq. consisting of 2000, a large proportion of which are ewes, and all of a very superior quality. The flock will be offered in lots of 20 and upwards. The sale to take place at 10 A. M. at the former residence of the late Mr. Rose, 3 miles east of Geneva.

This very valuable flock of sheep is offered for sale in consequence of the recent sale of the farm on which they have for many years been kept.

Also, at the same time and place, 25 head of Cattle, 15 Horses, the utensils of an extensive farming establishment, and four hundred tons of good Hay.

TERMS—All sums above $50, one year's approved credit, with interest. G. L. ROSE.

aug 27-f3t

Contrivances of Ants.

A gentleman of unimpeachable veracity, remarked to us the other day, that while in the Island of St. Croix, he instituted several experiments with reference to ascertaining the truth of what he had been often told, of the ingenuity and apparent reasonings of the ant of that beautiful Island. Having slain a centipede, which had been sent him by a friend, he laid it on the window stool within his apartment, where, though not a single individual of that mischievous race of vermin had been seen, to his great gratification, in the course of a few hours, one solitary ant suddenly made his appearance through a crevice in the casing, attracted probably by the odor of the dead body. Shortly after, having surveyed the premises, it disappeared, but speedily returned, with a host of companions, to whom the discovery of the prize had unquestionably been communicated; a more careful survey of the magnitude of the object was evidently instituted. The whole company then disappeared simultaneously through the crack; but an army was put in requisition, for the third appearance was a multitude. Having mounted the carcass, examined minutely its exact position, and satisfied themselves that it was actually bereft of life, and that no danger would be incurred from their premeditated operations, a new and unlooked for series of labors were commenced, bearing such a striking analogy to human reason, as manifested in what is commonly called contrivance, that if there is no intelligence in it,—why, the metaphysicians have in reservation an unexplored field of observation. Well, not being able to move the mass entire, they divided themseves into platoons, and cut the body into portions, of about half an inch in length, which was effectually and skilfully done, between a late hour in the afternoon and the following night, and each piece transferred to their citadel through some contiguous aperture of sufficient diameter to allow the loads to pass. When the observer rose at daylight, every part had been carried away but the head, which was really moving off towards the hole, surrounded by an immense concourse of admiring spectators, probably on the *qui vive*, happy in the delightful anticipation of future feasts and revelings. On farther scrutiny, he found that the decapitated head was mounted on the backs of about a dozen bearers, who, like a Roman phalanx with a testudo upon their shoulders, were marching off in an orderly manner, towards the same orifice through which all the rest had disappeared.—*Scientific Tracts.*

To Pickle Tongue for Boiling.—Cut off the root, leaving a little of the kernel and fat. Sprinkle some salt over it, and let it drain twenty-four hours: then for each tongue mix a table spoonful of common salt, the same quantity of coarse sugar, a small quantity of salt-peter reduced to a powder, and rub it well into each tongue every day. In a week add another heaped spoonful of salt. If rubbed every day, a tongue will be sufficiently pickled for drying in a fortnight; but if only turned daily in the pickle it will require four or five weeks.

Tongues may be smoked, or dried plain, as may best suit the taste. The longer kept after drying, the higher will be their flavor. If hard, they should be soaked three or four hours before boiling. When dressed, allow five hours for boiling, as their excellence consists in being made exceedingly tender.

The Whip Business.—The town of Westfield, in this state, is probably without a rival in the whip manufacture. Five to six extensive establishments in that town, turn out whips annually to the amount of $500,000. The business furnishes employment for a large number of hands—men and girls. Girls are employed in braiding the lashes, &c. The manufacturers find a market for their whips in all parts of the United States, the Canadas and the West Indies. The article affords a large profit, and all who have been engaged in the business for a length of time, have become wealthy. Thus we are informed by a native.—*Greenfield Gaz.*

Apple Pepper.

A few summers since, we were presented, through the kindness of Dr. Monroe, of the United States Army, with a few seeds of this delightful and useful vegetable. We planted them in our garden, and have been thus enabled to increase our stock of seed.

This pepper was introduced not many years since, from the East Indies, by the Superintendent of the Marine Hospital at Norfolk. Among the natives of the East, it is highly valued for its many excellent qualities. Dr. Munroe informs us, that as a preventive of cholic, and spasmodic complaints, it is highly useful; and as such has been used with great success, in the large hospital above alluded to.

The great peculiarity of this pepper over all others, is its flavor. It so much resembles the apple in this respect, that any one might easily mistake it for that fruit while eating it. To the tase it possesses not the least acridness or burning; its seed and veins may be eaten without any unpleasantness.

In its green state, the pepper makes a most delicious pickle; and when dried and powdered and rubbed upon meat, it is an infallible preventive against the attack of all kinds of bugs and insects. In this respect it is preferable to the common pepper, inasmuch as it leaves upon the meat no acrid taste. The rind is very thick, and the pods about the size of the common bell pepper.—*Southern Agriculturist.*

Professor Nutall.—Letters have been received from Mr. Nutall the botanist, and his companion John K. Townsend, of Philadelphia, dated in September of last year from Fort Vancouver, Columbia river. They were in good health, and would set out soon for home, either via Santa Fe or England, and may be at home in the fall of this year. Their collections of subjects of natural history are immense. Last week the Academy of Natural Sciences, of Philadelphia, received safely from them, via Cape Horn, many large boxes; among Mr. Townsend's collection alone, are three hundred birds and fifty quadrupeds, many of which are unknown to naturalists.

Sewing Thread.—In the town of Leicester, Eng., are two houses that confine themselves exclusively to the manufacture of sewing thread. Each house keeps five travelers, whose sole occupation is to vend this commodity, and who collect each, on an everage, 130*l.* per week, during the entire year; 52 multiplied by 130, gives 6,760*l.* which again multiplied by 10, the number of travelers, leaves an annual return for thread alone, in the hands of two houses, of 67,600*l.* sterling! Nor is Leicester the only town in which cotton thread is made; Glasgow, Paisley, Leith, and many othor places, retain a large share of the same business.—*Dumfries Cour.*

Election Notice.—*Sheriff's Office, Monroe County, Rochester, July* 23, 1836.—A general election is to be held in the county of Monroe, on the 7th, 8th and 9th days of November next, at which will be chosen the officers mentioned in the notice from the Secretary of State, of which a copy is annexed. ELIAS POND, Sheriff.

State of New-York, Secretary's Office, Albany, July 15, 1836.

Sir—I hereby give you notice that at the next general election of this state, to be held on the 7th 8th and 9th days of November next, a Governor and Lieutenant Governor are to be elected.

I also give you notice that a Senator is to be chosen in the Eighth Senate District in the place of John Griffin, whose term of office will expire on the last day of December next.

JOHN A. DIX, Secretary of State.

To the Sheriff of the county of Monroe.

N. B.—The Inspectors of Election in the several towns in your county will give notice of the election of a Representative to Congress from the 28th Congressional District, and that 42 Electors of President and Vice President are also to be chosen at the general election aforesaid. They will also give notice of the election of Members of Assembly, and for filling any vacancies in county offices which may exist. july26

WILLIAM ATKINSON,
REAL ESTATE BROKER,
17, *Exchange-street, Rochester.*

BUYS and sells Farms and City Property on commission, and attends to the collection of Mortgages.

☞ Several valuable Farms for sale.

February, 1836. feb 20f6m*

Valuable Books for Farmers.

CHAPTAL'S Agricultural Chemistry, price $1,25
Comstock on Silk, price 37 1-2 cts.
Cobb do. do.
Nuttall's Ornithology of Land Birds, price $2,50.
do. do. Water Birds, price $2,50.
Hind, Mason, and American Farriers.
Bushby on the Vine, price 50 cts.
Smith on the Honey Bee, price 37 1-2.
Fisher on the Vine, price 75 cts.
Also—Odd volumes of the Genesee Farmer.

For sale by HOYT & PORTER,
july 6 No. 6 State street.

Claims on Trinity Church in the City of New York—At a large meeting of the descendants of Anneke Jants held in the court room at Poughkeepsie, on the first day of July current, the subscribers were appointed their committee and agents, and directed to publish the proceedings of that meeting, which were as follows:

At a numerous meeting of the descendants of Anneke Jants, held at Poughkeepsie in Dutchess county, pursuant to public notice, on the first day of July 1836, Judge Trumpbour, of Saugerties in Ulster county, was called to the chair, and John Van Buren, esq. of Kingston in said county, was appointed secretary.

Mr. George Sullivan, of counsel for the heirs, being called upon to inform the meeting of the actual state and prospects of their claims, made a lucid and concise exposition of the rights of the claimants, the proceedings which had thus far been had in chancery, and presented a history of the claim from its earliest stages.

On motion it was unanimously resolved, that the descendants of Anneke Jants do unite in the prosecution of their claims against the Trinity Church of the city of New York, and persevere in it until the final decision of the highest tribunal of the state shall award them their rights, or decide that these are lost beyond recovery; and that a committee be appointed to take such measures for carrying into effect this resolution, as they may deem expedient.

Resolved, That this committee consist of three persons, and that Judge Trumpbour of Saugerties, Ulser county, Peter Oakley, esq. of Fishkill, Dutchess county, and John L. Bogardus, esq. of the city of New York, be said committee.

Resolved. That said committee have full powers to carry out the objects of the foregoing resolutions, in accordance with the provisions of the agreement of the 10th of July 1830.

An agreement was drawn up and annexed to the original agreement providing for the raising of funds for the prosecution of the suit instituted by their counsel, Mr. Sullivan, and such other suits as he and said committee may deem expedient in the premises.

Resolved, That said committee have power to call meetings of the descendants of Anneke Jants, at such times and places as may be convenient, by public notice or otherwise.

Resolved, That these proceedings be published in the newspapers of this state, with a view to apprise all who are interested in these claims of the course intended to be pursued.

Jacob Trumpbour, Ch'n.

John Van Buren, Sec'y.

The subscribers, in further compliance with the wishes of the heirs assembled on this occasion, earnestly request, that all persons who are descendants from Anneke Jants, or connected by marriage with her descendants, will forward in writing their names and places of residence and their respective pedigrees, so that they may receive the circulars which the committee are preparing to send them. It has become important that all should specify, as soon as may be, their respective descents, so that their respective shares or interest in the property may be ascertained. These communications may be directed to either of the subscribers, who in return will send information from time to time, of the progress of the prosecution, its prospects, and the means relied upon for success. New York, July 7, 1836.

JACOB TRUMPBOUR
Saugerties, Ulster county.
PETER OAKLEY,
Fishkill, Dutchess county.
JOHN L. BOGARDUS,
General Land Office, 3 Clinton Hall.
Beekman street, New York

july 16-afr7t